

Masters

STARTERS

EDAMAME VEG

Sea salt, soy sauce 7

GARLIC BUTTERED FRIES VEG

Parmesan cheese, garlic butter, parsley 5

BREADED CHEESE CURDS VEG

Parsley, salt & pepper 8

MARYLAND CRAB CAKES

Spicy aioli, micro greens, fried leeks 12

ONION RINGS VEG

Smokey house made BBQ sauce 7

QUESADILLA VEG

Grilled tortilla, cheddar jack cheese, pico de gallo, cilantro lime sour cream

*Cheese 8 *Chicken, Beef or Veggie 10

*Add Guacamole 2

BUFFALO WINGS (ONE POUND) GF

Veggies, ranch or bleu cheese, buffalo, spicy teriyaki or BBQ 14

COLORADO NATIONAL NACHOS

Corn chips, queso cheese, pinto beans, pork green chili, pico de gallo, cilantro lime sour cream, jalapenos, scallions

*Cheese 10 *Chicken or Ground Beef 12

*Add Guacamole 2

CHIPS & QUESO GF

Seasoned beef, queso cheese, pico de gallo, corn chips 6

SALADS

Served with grilled flatbread

Add proteins *Chicken 4 *Steak 8 *Salmon 8 *Shrimp 8

MISTA VEG Side 4 Entrée 8

Mixed greens, grape tomatoes, red onion, cucumbers, croutons

CAESAR Side 4 Entrée 8

Romaine, shaved parmesan cheese, croutons, pickled red onion, roasted garlic Caesar dressing

SQUASH & QUINOA VEG

Cumin roasted butternut squash, carrots, rainbow quinoa, toasted almonds, baby kale, lemon vinaigrette dressing 12

APPLE & SPINACH VEG

Gorgonzola crumbles, toasted almonds, pickled onions, sliced apples, baby spinach, sherry vinaigrette dressing 12

STEAK & MUSHROOM

6oz Angus steak, wild mushrooms, gorgonzola crumbles, fried leeks, baby spinach, bleu cheese dressing 15

CHEF'S CHOP

Romaine, grilled chicken breast, bacon, hard-boiled egg, tomato, avocado, spring onions, gorgonzola crumbles, yogurt herb dressing 14

**Items cooked to order. Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of foodborne illness.*

Alert your server if you have special dietary requirements –GF Gluten Free –VEG Vegetarian

SOUPS

TOMATO BISQUE fried leeks GF, VEG 3/5

FRENCH ONION Swiss cheese, crouton 4/6

MASTERS PORK GREEN CHILI tortilla strips, cheese, sour cream, green onions 4/6

SANDWICHES, PANINIS & WRAPS

Choice of fries, sweet potato fries, chips, cottage cheese, fruit, coleslaw.

Upgrade to garlic butter fries or onion rings for an additional 1

Gluten free bread or pretzel bun for an additional 2

CHEF'S BLT

Honey cured bacon, avocado, bib lettuce, tomato, Dijon mustard, toasted wheat 13

REUBEN

Slow roasted corned beef, Swiss cheese, beer braised sauerkraut, 1000 island, grilled marbled rye 13

GOLF CLUB

Ham, turkey, honey-cured bacon, Swiss cheese, bib lettuce, tomato, roasted garlic mayonnaise, toasted sourdough 14

MASTER STEAK

6oz bistro steak, sautéed wild mushrooms, Swiss cheese, arugula, toasted sesame brioche bun 15

CHIPOTLE CHICKEN

Butterfly chicken breast, chipotle mayo, avocado, Swiss cheese, bib lettuce, toasted pretzel bun 13

PRIME RIB GYRO

Shaved prime rib, romaine, tzatziki sauce, pico de gallo, flatbread 14

TUNA MELT PANINI

Tuna salad, cheddar, tomato, pickle, pressed rosemary potato bread 13

CHICKEN TERIYAKI WRAP

Grilled marinated chicken breast, teriyaki sauce, romaine lettuce, cucumbers, avocado, Asian aioli 13

BUFFALO CHICKEN WRAP

Breaded chicken, buffalo sauce, cheddar jack cheese, romaine lettuce, tomato, ranch dressing 12

GOURMET BURGERS

Choice of fries, sweet potato fries, chips, cottage cheese, fruit, coleslaw

Upgrade to garlic butter fries or onion rings for an additional 1

Gluten free bread or pretzel bun for an additional 2

Make it a bison burger 3

*CLASSIC BURGER

Romaine lettuce, tomato, red onion, toasted sesame brioche bun 12
Add cheese or bacon 1

*SMOKE HOUSE

Honey-cured bacon, cheddar cheese, our BBQ sauce, fried onion ring, toasted sesame brioche bun 14

SALMON BURGER

Atlantic salmon patty, baby kale, cucumbers, chipotle mayo, toasted sesame brioche bun 15

Masters

ENTREES

BRAISED ANGUS SHORT RIBS *GF*

Slow cooked, winter vegetables, garlic smashed fingerling potatoes, horseradish cream, wilted kale 19

CHICKEN MUSHROOM SCALLOPINI *GF*

Pan seared chicken breast, melted Swiss cheese, sautéed mushrooms & spinach, white wine & parsley butter sauce, roasted fingerling potatoes 18

PAN ROASTED SALMON *GF*

Pan seared Atlantic salmon, lemon caper sauce, couscous salad 18

CHICKEN BURRITO

Seasoned shredded chicken, pinto beans, rice avocado, pork green chili, cheddar jack cheese, romaine, pico de gallo, cilantro lime sour cream 15

SPAGHETTI SHRIMP CARBONARA

Pancetta, black pepper, egg yolk, cream, broccoli 17

*GRILLED 12OZ RIBEYE *GF*

Gorgonzola cream sauce, rosemary roasted fingerlings, braised greens 25

MARBLE FARM PORK *CHOP SCHNITZEL*

10oz pork chop, breaded & pan fried, garlic butter fries, lemon, arugula 18

GREAT LAKES 8OZ WALLEYE

“Beer Battered” Fish n’ Chips Style coleslaw, fries, tartar sauce OR “Blackened *GF* coleslaw, fries, tartar sauce 18

KIDS

Kid’s Meals \$6 (10 and under)

Includes One Soft Drink, Milk or Juice

OOEY GOOEY GRILLED CHEESE *VEG*

Choice of fruit, side salad, carrots & celery or chips

CHEESEY QUESADILLA *VEG*

Choice of fruit, side salad, carrots & celery or chips

LIL’ CHICKEN GRILLERS OR TENDERS

BBQ or Ranch

Choice of fruit, side salad, carrots & celery or chips

HOT DOG

Choice of fruit, side salad, carrots & celery or chips

BUTTERED NOODLES *VEG*

Add parmesan

MAC-N-CHEESE *VEG*

Add broccoli

DESSERT

MONSTER COOKIE

Warm skillet chocolate chip cookies, vanilla ice cream, whipped cream, chocolate sauce 8

“MINI” COOKIE

Like the MONSTER but “mini” 4

CHOCOLATE LAVA CAKE *GF*

Warm, cream 7

CRÈME BRULEE

Seasonal fruit 6

BEVERAGES

SOFT DRINKS & COLD BEVERAGES

San Pellegrino Sparkling Water

Pepsi, Diet Pepsi

Sierra Mist

Lemonade

Dr. Pepper

Mountain Dew

Root Beer

Ginger Ale

Brewed Iced Tea

Juice *Orange, Apple, Tomato, Grapefruit, Pineapple*

Chocolate Milk

Milk

HOT BEVERAGES

Coffee

Decaf

Hot Herbal Tea

Hot Chocolate

Apple Cider

Specialty Coffee, Tea & Soda

Flavors (*Vanilla, Chai, Hazelnut, Caramel*)

Italian Cream Soda *Vanilla, Cherry, Strawberry, Caramel, Hazelnut*

Latte

Espresso

Americano

Chai Tea

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